KENMORE SELF-CLEANING GAS RANGE OWNERS MANUAL

READ AND SAVE THIS BOOK

to get the best value from your range

Save Time and Money
Before you call for service, see Preventing Service Calls on page 23.

Save Energy
See the energy saving tips on page 16.

TO THE INSTALLER:

Leave this owners manual with the range.

TO THE OWNER OF THE RANGE:

Retain this owners manual for future reference.

Record the Model and Serial numbers of your appliance in the space below. You will need them when calling for service or ordering parts. Both numbers are on a nameplate fastened to the burner box bottom under the lift-up/off cooktop.

Model No. _____

Serial No. _____

Date Purchased _____

This manual contains information for:

1. **Installation**
2. **Natural to L.P. gas adjustments**
3. **Important burner adjustments**
4. **Use and care**
5. **Preventing service calls**

Kenmore. Solid as SEARS

Sold by SEARS, ROEBUCK AND CO., Chicago, IL 60684

P238-451 560S060P10

Part No. 3204577

L.P. and Burner Adjustments

The adjustments on pages 8-10 **must** be made before you try to use your range.

If your range is **not** properly adjusted, flames may be too high, or the range may use too much fuel, release toxic fumes or cook poorly.

FOR YOUR SAFETY

If you smell gas:
1. Open windows.
2. Don't touch electrical switches.
3. Extinguish any open flame.
4. Immediately call your gas supplier.

Contents of this Manual

This Owners Manual covers many models of ranges. Your appliance will not have all of the features illustrated in this manual.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

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IMPORTANT INSTRUCTIONS

Read the Safety Rules below and all operating instructions before using this appliance.

⚠WARNING This product contains a chemical or chemicals known to the state of California to cause cancer, as well as birth defects or other reproductive harm.

GENERAL

Keep this manual for further use.

Be sure your range is properly installed and grounded.

Never try to repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be done by a qualified technician.

Never obstruct the flow of combustion and ventilation air. Always keep oven vent ducts open for free air flow. The oven vent duct is in front of the range backguard.

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop cooking without breaking due to sudden temperature changes. See page 15 for proper choice of utensils.

PROTECT YOUR CHILDREN

Teach your children not to play with range controls or climb onto the range. As they become old enough, teach them to use the range safely and correctly.

Never leave children alone or unwatched in an area where a range is in use. **Children should never be allowed to sit or stand on the cooktop or open oven door. The child's weight on the open door may make the range tip over causing burns or other injury.** Never leave the oven door open when the range is unattended.

Caution—Do not store items of interest to children in cabinets above a range. **Children climbing on a range to reach items could be seriously injured.**

SAFETY

Never use your range for warming or heating a room. Such use can be dangerous as well as damaging to range parts.

Never wear loose fitting or hanging clothes while using your range. Such clothes may ignite and cause serious injury.

Never heat unopened food containers. Pressure buildup may make container burst and cause injury.

Always turn utensil handles inward, instead of above another cooktop burner or over the front of the range, to minimize accidental spillage or burns.

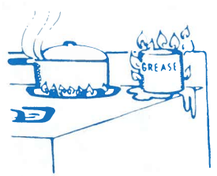
Always use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Always move oven racks while oven is cool.

Always use dry pot holders when removing pans from the oven or cooktop burners. Moist or damp pot holders can cause steam burns. Do not use a towel or other bulky cloth.

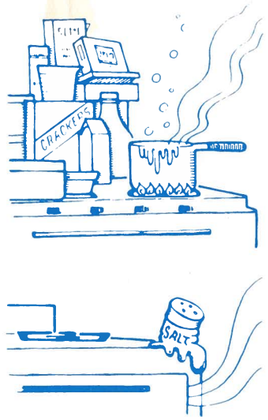
GREASE FIRES

Never leave containers of fat or drippings on or near the range. Never let grease collect on your range. You can help prevent grease fires if you clean up grease and spillovers after each range use.



Never use aluminum foil to line drip bowls or oven bottoms, except as suggested on page 17 of this manual. Improper use of these liners may create a fire hazard or cause incomplete combustion.

Always keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids. Never store materials in an oven or near cooktop burners. Flammable items may catch fire and plastic items may melt and ignite.



Never leave cooktop burners unwatched at high heat settings. Boilovers cause smoking, and greasy spillovers may catch fire.

When broiling, always remember to remove the broiler pan from the range and clean it when you are done cooking. If you leave the broiler pan full of grease in the range and later use the oven, you may have a broiler fire.

PUTTING OUT A GREASE FIRE

If you do have a grease fire, do not try to move the pan. Instead:

1. **Turn off the burner.**
2. **Smother the fire with a tightly fitting pan lid, baking soda or an extinguisher (dry chemical or foam type).**

Never use water on a grease fire—it will only spread the flames. Never pick up a flaming pan.

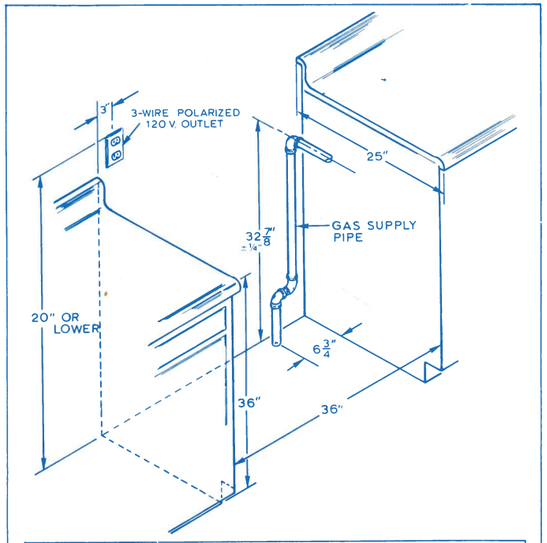
TOOL LIST

The following tools are needed to install your new range.

1. 1⅜″ open end or adjustable wrench
2. pipe wrench
3. $1^{3}/_{16}$″ open end or adjustable wrench
4. ½″ open end or adjustable wrench
5. ⅛″ flat blade screwdriver
6. ¼″ nut driver

LOCATION AND PREPARATION

- We recommend you do not put the range near an outside door or where a draft may affect use of the range.
- Cabinet storage space, located directly over a range, should not be used. Serious injury could occur when reaching over the range for items stored in such cabinets. This hazard can be reduced by installing a range hood that projects a minimum of 5″ beyond the bottom of the cabinet. Cabinets installed above the range may be no deeper than 13″.
- Some vinyl wall tiles and floor coverings, as well as some indoor-outdoor carpeting, soften at relatively low temperatures. If there is any question of the heat resistance of a material, a protective covering should be put between the range and the material to prevent possible heat damage during range use.
- Recommended locations for the gas inlet pipe and electrical outlet are shown in Figure 1.
- Seal all openings in the wall behind and the floor below the range before you slide the range into place.



RECOMMENDED LOCATIONS FOR INSTALLING THE ELECTRICAL OUTLET AND PIPE OPENING MAY BE ADJUSTED TO MEET SPECIFIC REQUIREMENTS

Fig. 1

CLEARANCES

- The range may be placed with 0″ clearance (flush) against the back and side walls of the range if the front edges of the range side panels project beyond the adjacent cabinet front at least ¼″. See Figures 2 and 3.
- There must be a vertical distance of at least 30″ between the cooktop and any overhead cabinets for an area equal to the width and depth of the range (30″ by 28″). See Figure 3.
- Keep at least 2″ between the sides of the range and adjacent combustible construction, for a vertical distance, from the cooktop upward, of at least 18″. See Figure 3.
- See Figures 1—3 for all rough-in and minimum clearance dimensions.

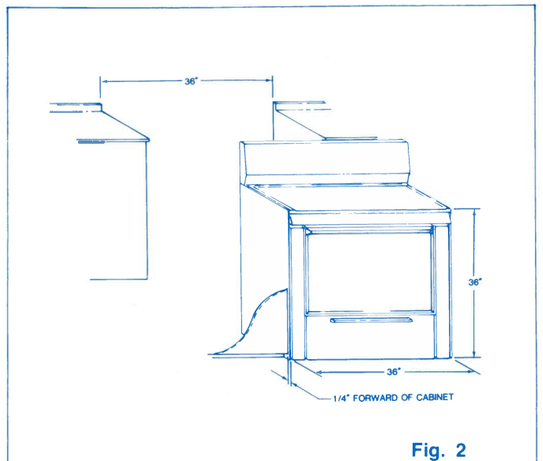


Fig. 2

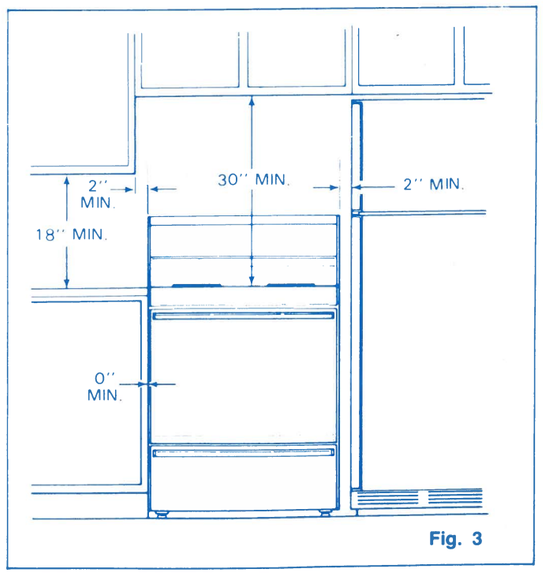


Fig. 3

REMOVE SHIPPING MATERIAL

Remove all tape, shipping and packaging materials and the oven rack packaging. Lift the cooktop and remove the two shipping screws from the cooktop burners.

ANCHORING RANGE TO FLOOR

This range must be properly secured to the floor by using the included anchor brackets and screws. Failure to install the brackets could allow the range to accidentally tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself. Refer to the instructions below for proper installation. Figure A.

NOTE: If range is ever moved to a different location, the anchor brackets must also be moved and installed with the range.

ANCHOR BRACKET INSTALLATION INSTRUCTIONS

TOOLS REQUIRED:

5/16" Nutdriver or Flat Head Screwdriver
Adjustable Wrench
3/16" Dia. Masonry Drill (if installing in concrete)

Brackets attach to the floor at the back of the range to hold both rear leg levelers. When fastening to the floor, be sure that screws do not penetrate electrical wiring or plumbing. The screws provided will work in either wood or concrete.

Range may be anchored to floor in a dwelling house with hold down brackets as illustrated in Figure "A." These hold down brackets allow range to be freely pulled out from the wall for cleaning or servicing without the use of tools.

1. Attach brackets to floor or rear wall with screws provided. **Important:** Attachment must be secured to solid floor or wall. Do not attach to plaster, sheet rock, or other soft material. If attachment is to rear wall, any moldings must be removed in area behind range.
2. If brackets are to be attached to masonry or ceramic floors, position brackets on floor and mark hole location. Drill 3/16" holes.
3. Lower both rear leg levelers about three turns so the brackets will slide over leveler head.
4. Level the range front to back and side to side with the two front leg levelers and the rear leveler.
5. Slide range into place making sure rear legs are trapped by ends of brackets. Range may need to be shifted slightly to one side as it is being pushed back to allow rear legs to align with brackets. Remove lower panel or storage drawer to inspect brackets or grasp the top rear edge of the range and carefully attempt to tilt it forward to make sure range is properly anchored.

For mobile homes, the range must be anchored to the floor as illustrated in Figure "B."

1. Remove false panel or storage drawer to gain access to the anchoring holes.
2. A 1/4" diameter hole is provided in the base rail for anchoring to floor. Hole is located midway, front to rear, and is on both sides of the range.

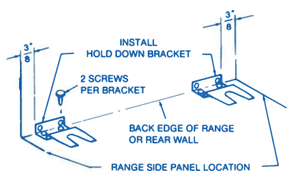


Figure A

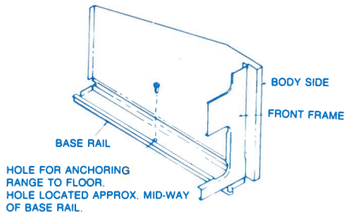


Figure B

LEVEL RANGE

For proper baking results, the range must be leveled. To do this:

1. Use a 1⅜" open end or adjustable wrench to equally back out the four leg levelers two or three turns each.
2. Install the oven racks in the oven (see page 22 for instructions).
3. Place the range where it will be installed, then put a spirit level, or a glass measuring cup partially filled with water, on one of the oven racks to check for levelness. If using a spirit level, take two readings—with the level placed diagonally first in one direction, and then the other.
4. Use the wrench to adjust the leg levelers. You may need to pull the range away from the wall to reach the rear leg levelers.

ELECTRICAL CONNECTIONS

- This range must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70-1987 or latest edition.

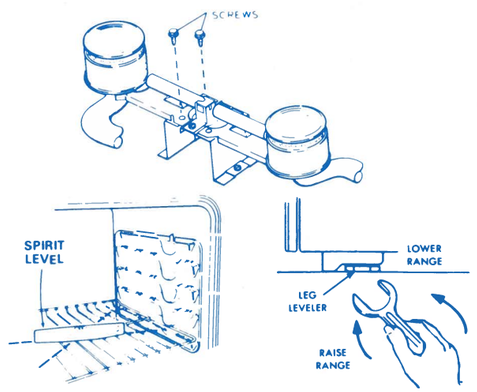
An adequate electrical supply and outlet must be used to operate the electrical parts of your range. **A range with gas pilots and no clock needs no electricity.**

The range cord has a three prong plug and must be used with a **properly grounded** three hole outlet with a standard 120 volt 60 hertz AC household current. **Improper grounding can affect ignition on spark ignition models.**

The preferred method of electrical hook-up is shown in Fig. 4. If you do not have a grounded (three hole) outlet, have a qualified electrician change your old outlet or install a new one.

A grounding adapter plug may be used to convert a two hole outlet to a three hole outlet until a grounded outlet can be installed. (See Fig. 5.) This should be done only temporarily and only if the two hole outlet is properly polarized and grounded. **Have a qualified electrician test the outlet to be sure it meets all requirements.**

Always unplug the range cord before making any electrical repairs to the range. When unplugging the range, always grasp the plug, never the cord. Never use an extension cord to connect the range to the electrical supply.



Do not under any circumstances cut or remove the grounding prong from the range cord. Failure to provide proper polarization may cause shock and fire hazard.

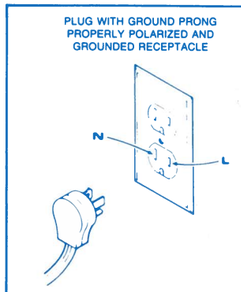


Fig. 4
Preferred Method

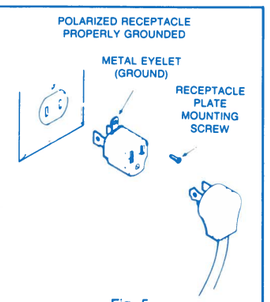


Fig. 5
Temporary Method

GAS CONNECTIONS

Do not operate the burners of this range when using L.P. (bottled) gas before converting the pressure regulator, burner orifices, and oven pilot adjustment screw, if applicable, for L.P. gas usage. High flames and toxic fumes could cause serious injury. See page 8.

Installation of this range must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1-1984 and addenda Z223.1a-1987 or latest edition.

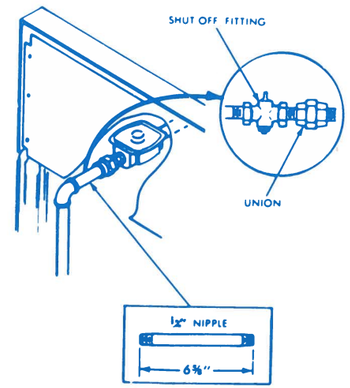
The installation of appliances designed for manufactured (mobile) home installation must conform with Manufactured Home Construction and Safety Standard Title 24CFR, Part 3280 [Formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or when such standard is not applicable, the Standard for Manufactured Home Installation 1982 (Manufactured Home Sites, Communities and Set-ups), ANSI Z225.1-1984, or latest edition, or with local codes.

The installation in a Recreation Vehicle must conform with state or local codes or in the absence of such codes, with the standard for Recreational Vehicles, ANSI A119.2-1982.

Know where your main gas shut off valve is located. Shut off the gas supply before removing an old range, and leave it off until the hookup of the new range is finished.

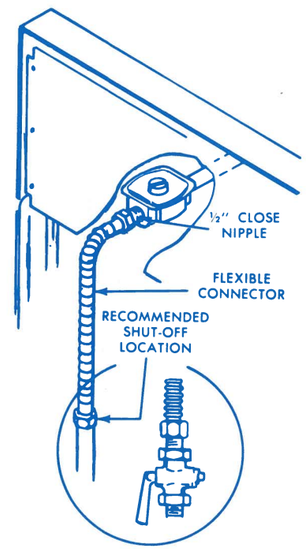
See Figures 6 and 7 for rigid and flexible pipe hookups. Never reuse an old connector when installing a new range. Sears ½" flexible connector stock number 42-16023 is available from your local Sears Store.

Use a pipe wrench to make gas connections. **Hold the pressure regulator in place while installing the adjacent pipe.** Be sure no strain is put on the connecting line assembly. A ½" gas supply line is recommended for both L.P. and natural gas.



Rigid Pipe Hook Up From Floor or Wall

Fig. 6



FLEXIBLE CONNECTOR HOOKUP

Flexible Connector Hook Up

Fig. 7

To prevent gas leaks, put a pipe joint compound on all male (outside) pipe threads **except** the ground joint union (Fig. 6). When all connections are made, be sure all range controls are turned off before you turn on the main gas supply valve.

Apply a soap solution to all gas connections in the supply line, manifold and oven to test for gas leaks. **Do not use an open flame to look for leaks.** Bubbles will form where any gas is leaking. Turn off the main gas supply before you try to stop a leak. After all leaks are stopped, turn on the gas supply and recheck all connections for leaks before lighting pilots or burners. **All leaks must be stopped before lighting pilots or burners.**

MAKING L.P. GAS ADJUSTMENTS

If you are using L.P. (bottled) gas, all the adjustments described below must be made before you make any burner adjustments or use the range.

To adjust your range for use with L.P. gas, follow the steps below.

Step 1: Adjust Pressure Regulator
NOTE: The pressure regulator is set for natural gas. To use L.P. gas, the regulator must be adjusted.

Remove the cooktop and find the pressure regulator at the end of the manifold pipe on the right side of the range.

Unscrew the cap, Fig. A1. Turn the cap over and screw it back into the regulator so L.P. is face up.

Step 2: Adjust Burner Orifices
CAUTION: The following adjustment must be made before turning on the burner. Failure to do so could result in serious injury due to high flames and toxic fumes.

Use a ½" open end or adjustable wrench to turn all orifice hoods in the L.P. direction, about 1½ turns or until snug, Figs. A3 and A4. **Do not overtighten or you may distort the orifice hood and needle.**

Pressure Test Information
The maximum allowable pressure to the regulator is 7" W.C. for natural gas or 14" W.C. for L.P. gas. The minimum pressure needed to check the regular setting is 5" W.C. for natural gas or 11" W.C. for L.P. gas.

CAUTION: The range and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the gas supply system at test pressures in excess of ½ psig (pounds per square inch gauge).

The range must be isolated from the gas supply piping system by closing its individual shut off valve during any pressure testing of the gas supply system at test pressures equal to or less than ½ psig.

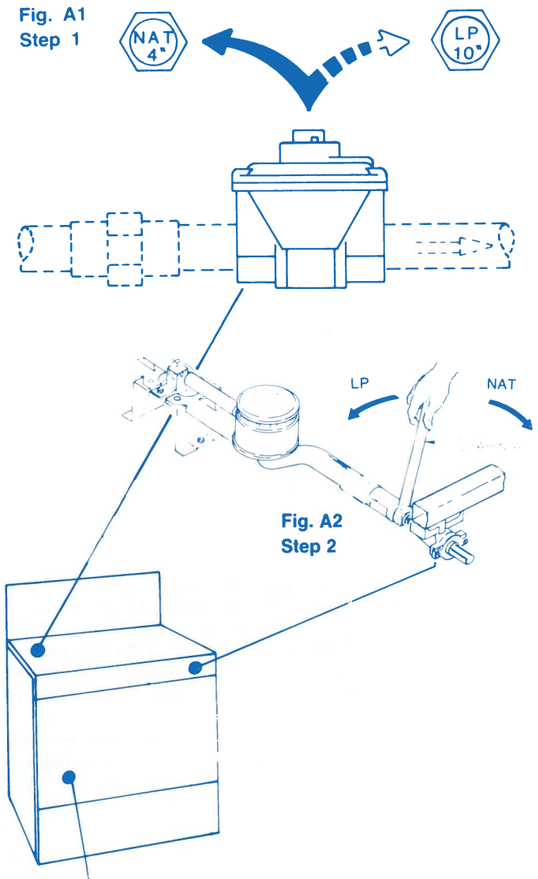


Fig. A1
Step 1

Fig. A2
Step 2

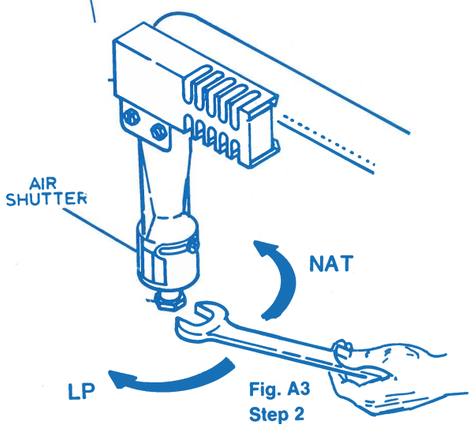


Fig. A3
Step 2

MAKING BURNER ADJUSTMENTS

If you are using L.P. (bottled) gas, all the adjustments described on page 8 must be made before you make any burner adjustments or use the range.

All ranges are factory adjusted for use with the natural gas used in most areas. But, since the gas in some areas may vary, you should check all adjustments described below and on page 10. **If you are using L.P. gas, all the adjustments must be made.**

Step 1: Adjust Air Shutters
Turn all burners full on and check the flames. Burner flames should not flutter or blow away from the burner. They should be blue in color with no trace of yellow. Foreign particles in the gas line may cause an orange flame at first, but this will soon disappear.

If the flames are yellow or flutter, open the air shutter more. If they blow away from the burner, close the air shutter more.

To adjust air shutters:
Cooktop burners, Fig. A4 — use pliers to adjust the air shutter. Be sure to keep the gap in the air shutter facing straight up.

Oven/broiler burner, Fig. A5 — use a screwdriver to loosen the air shutter screw. Adjust the air shutter and, when the flames are right, retighten the air shutter screw.

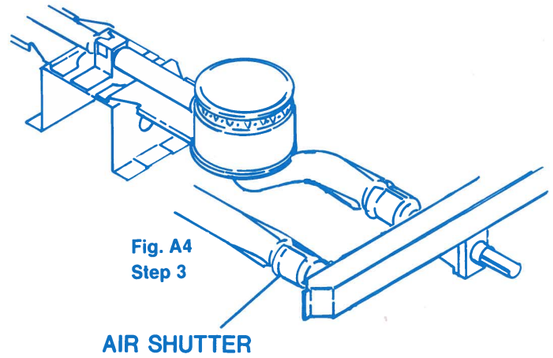


Fig. A4
Step 3

AIR SHUTTER

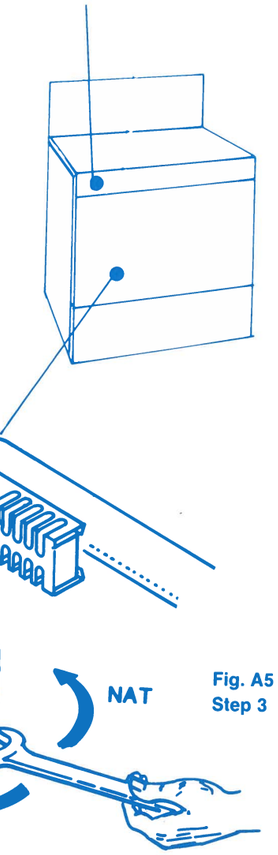
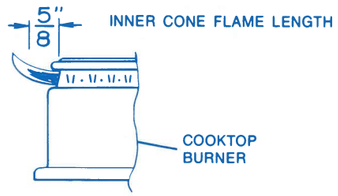


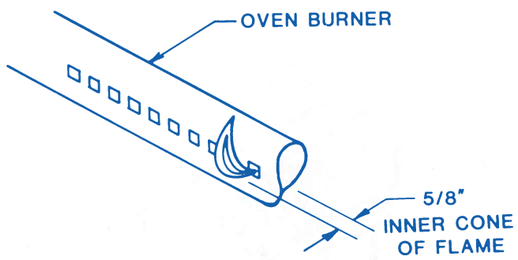
Fig. A5
Step 3

Step 2: Adjust Orifice Hoods
Check the inner cone of the flame. It should be about ⅝" long for cooktop burners and for the oven/broiler burner (see below). If the flame is not right, use a ½" open end wrench or adjustable joint pliers to adjust the orifice hood.

To shorten the cones, tighten the orifice hood by turning in the L.P. direction. To lengthen the cones, loosen the orifice hood by turning in the Nat. direction. Figs. A6 and A7.



WARNING: If you attempt to measure the inner cone of the flame, please use caution. Burns could result.



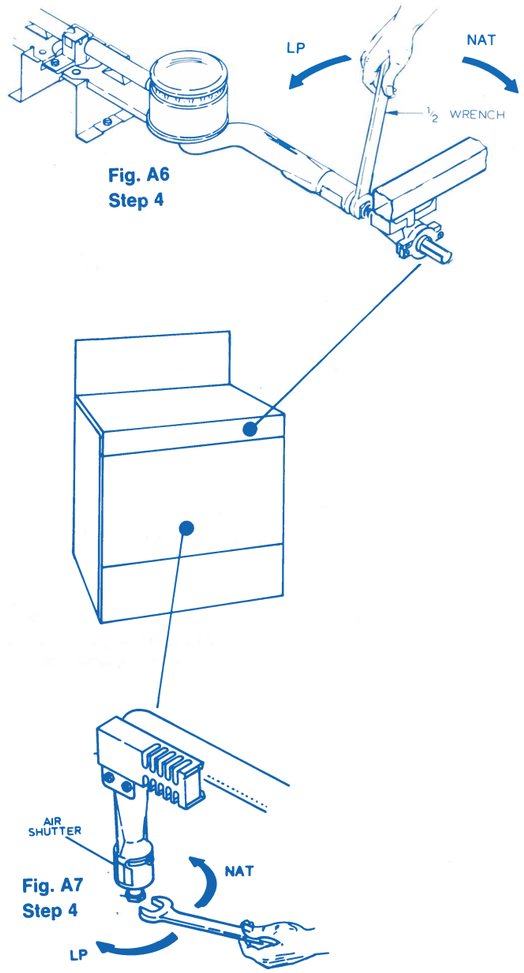


Fig. A6
Step 4

Fig. A7
Step 4

Step 3: Low Flame Adjustments
The low position of the cooktop burner flames can be adjusted by a screw in the center of the stem of each of the cooktop burner control valves.

To make this adjustment, turn all the cooktop burners on to low and remove the knobs by pulling straight off. Use a ⅛" flat blade screwdriver to adjust the flames to the lowest flame that will be retained on the burner, Fig. A8.

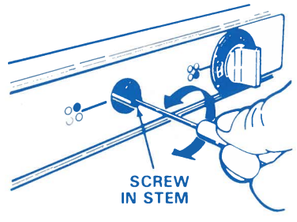
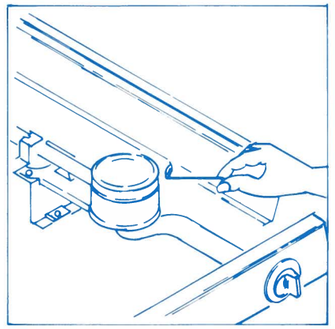


Fig. A8
Step 5

COOKTOP IGNITION

When you turn the control knob to LITE, the igniter makes an electric spark (a ticking sound) which lights the burner.



TO MANUALLY LIGHT COOKTOP BURNERS WITH SPARK IGNITION

Lighting gas burners with a match is dangerous. The flames can burn you or a buildup of gas can explode. You should match light the burners only in an emergency.

During a power failure the burners will not light automatically. In an emergency, a cooktop burner may be lit with a match by following the steps below.

1. Light a match and hold the flame near the burner you want to light. Wooden matches work best.
2. Push in and turn the control knob slowly. Be sure you are turning the correct knob for the burner you are lighting

   NOTE: If the burner does not light within five seconds, turn the knob off and wait one minute before trying again.

OVEN IGNITION

When you turn the Oven Control knob on, the glow bar igniter begins to heat. When the lighter is hot enough, in about 1 minutes, the gas flows into the burner and is ignited.

The igniter glows bright orange when hot. It cycles on and off with the thermostat and will glow whenever the burner is on.

During a power failure the burner cannot be lit and you should not try to do so.

QUESTIONS AND ANSWERS

Q. Why do I sometimes hear the oven/broiler burner coming on and going off while I'm baking?

A. The burner turns on and off to keep the oven at the temperature you set.

Q. Is it really important to make sure the burners are adjusted and cleaned according to instructions?

A. Yes, because a properly adjusted, clean burner assembly will light faster, use less fuel and give better cooking results than a poorly adjusted or dirty burner.

USING COOKTOP BURNERS

A symbol near some cooktop control knobs shows which burner is turned on by that knob. For example, when you turn the knob nearest to ○ ○ ○ ● the right front burner will light.

Set controls so flame heats pan bottom only and does not lick pan sides. Flames licking pan sides are unsafe and waste heat.

To light a burner:
1. Push the control knob in and turn it left to LITE.
2. When the burner lights, turn the knob to adjust the flame setting.
   IMPORTANT: Do not leave the control knob on LITE after the burner is lit, or the life of the spark igniter may be shortened.

IF A BURNER DOES NOT LIGHT

If a burner fails to light within five seconds, turn the knob to OFF and wait one minute before trying again.

If the burner still will not light, check Preventing Service Calls on page 23.

NEW OVEN ODOR

During the first baking and broiling cycles on your new oven, you may notice some odor. This is normal and is caused by the heating of new components and insulating materials. The odor will disappear within a short time. An exhaust fan or other ventilation will help to clear the air.

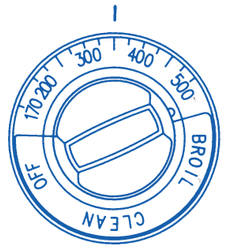
OVEN VENT

When the oven is on, heated air is vented through a vent in front of the backguard. On the cooktop, this hot air may make pot handles hot or melt plastic items left too near the vent.

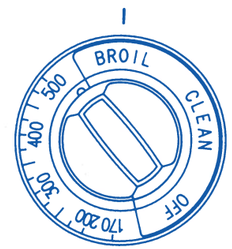
The vent is necessary for proper air circulation in the oven and good baking results. **Do not block this vent. Doing so may cause cooking failure, fire or damage to the range.**

OVEN CONTROL AND CLOCK

BAKING
1. Set OVEN CONTROL knob to desired temperature.
2. When done, turn knob to OFF.

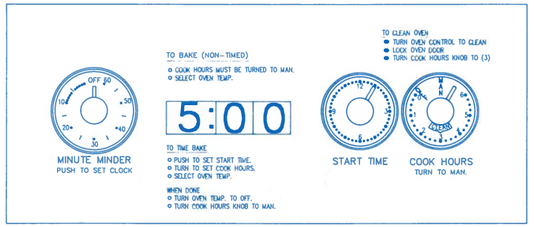


BROILING
1. Set OVEN CONTROL knob to BROIL.
2. When done, turn knob to OFF.



SETTING THE CONTROLS (Cont.)

Timed Oven/Delay Start Clock and One/Hour Timer


TO BAKE (NON-TIMED)
• COOK HOURS MUST BE TURNED TO MAN.
• SELECT OVEN TEMP.
TO CLEAN OVEN
• TURN OVEN CONTROL TO CLEAN
• LOCK OVEN DOOR
• TURN COOK HOURS KNOB TO (3)
OFF
5:00
MINUTE MINDER
PUSH TO SET CLOCK
TO TIME BAKE
• PUSH TO SET START TIME.
• TURN TO SET COOK HOURS.
• SELECT OVEN TEMP.
WHEN DONE
• TURN OVEN TEMP. TO OFF.
• TURN COOK HOURS KNOB TO MAN.
START TIME
COOK HOURS
TURN TO MAN.

TO SET THE CLOCK

1. Push in and turn Clock/Timer knob to set time.
2. Turn Clock/Timer knob without pushing in, to reset timer hand to OFF.

TO SET THE ONE/HOUR TIMER

1. Turn Clock/Timer knob, without pushing in, to set timer to desired time.
2. When time is up, a buzzer will sound until you reset the timer hand to OFF.

NOTE: The timer is only a reminder and will not operate the range.

NOTE: You cannot use the oven unless the COOK HOURS knob is turned to MAN.

NON-TIMED BAKING AND BROILING

1. The clock must be set to the correct time. See instructions above for setting the clock.
2. The START TIME knob must be set to the same time of day as the clock (push in and turn to set), and **the COOK HOURS knob must be turned to MAN.** (This is done before the range leaves the factory.)
3. Set OVEN CONTROL knob to the desired temperature or for BROIL.
4. When done, turn OVEN CONTROL knob to OFF.

NOTE: This will leave the oven set for future non-timed (manual) operations.

Never let food such as dairy products, fish, meat, poultry, etc. sit for more than 4 hours before cooking starts, when you set your oven for a delay start. Room temperature promotes the growth of harmful bacteria. Be sure the oven light is off because heat from the bulb will speed bacteria growth.

TIMED OVEN/DELAY START OVEN USE

Ranges with this clock have a "Delay Start, Cook and Off" oven. This feature lets you set your clock to control your oven. **The Timed Oven Signal Light will glow constantly when your oven is set for timed use.**

TO START NOW AND STOP LATER

1. The clock must be set to the correct time. See instructions for setting the clock.
2. Set the COOK HOURS knob by turning it clockwise to the desired cooking time.
3. Set OVEN CONTROL knob to the desired temperature.
4. When done, turn OVEN CONTROL knob to OFF.
5. Turn the COOK HOURS knob to MAN to reset the oven to manual mode for future non-timed operation.

TO START LATER AND STOP LATER

1. The clock must be set to the correct time. See instructions for setting the clock.
2. Set the COOK HOURS knob by turning clockwise.
3. Set the START TIME knob (push in and turn).
4. Set OVEN CONTROL knob to the desired temperature.
5. When done, turn OVEN CONTROL knob to OFF.
6. Turn the COOK HOURS knob to MAN to reset the oven to manual mode for future non-timed operations.

QUESTIONS AND ANSWERS

Q. Why doesn't the oven turn on when the OVEN CONTROL knob is set?

A. The COOK HOURS knob must be turned to MAN.

Q. Why won't the TIMED OVEN SIGNAL LIGHT go off?

A. The COOK HOURS knob is not turned to MAN.

CHOOSING COOKWARE

COOKTOP COOKWARE	COOKING NOTES
Aluminum	Spreads heat quickly and evenly. Best for frying, braising and pot roasts.
Cast Iron	Slow to change temperature and holds heat. Good for browning, frying and stewing.
Copper, Tin-lined	Quick to change temperature. Great for gourmet cooking, wine sauces and egg cookery. Tin-lining will wear thin with use and must be retinned to avoid a poisonous reaction between the copper, the heat and the food.
Glass Ceramic	Slow to change temperature. Best for long, low heat cooking with a liquid.
Porcelain Enamel	Porcelain enamel over steel is long lasting, stain and scratch resistant. How well it heats depends upon the type of steel used. Best for cooking soups and other liquids.
Stainless Steel	Usually combined with other metals such as aluminum, copper or carbon steel. These other metals make the cookware heat more quickly while the stainless steel makes it strong and long lasting. Best for frying, sauces, soups, vegetables and egg cooking.
OVEN COOKWARE	
Aluminum	Absorbs heat faster than glass or steel and conducts heat well. Produces delicate browning, tender crusts, and reduces spattering of roasts. Best for cakes, muffins, quick breads, cookings and roasting.
Ovenproof Glass/ Pottery	Because this cookware absorbs heat quickly and holds it well, you should lower your oven temperature 25°. Gives food a deep, crusty brown top. Best for casseroles.
Teflon, Dull or Darkened Cookware	Absorbs heat quicker than shiny cookware. Lower your oven temperature 25° (Except for pastry). Good for pies and other foods baked in pastry shells.

Q. Can I use special cooking equipment, like an oriental wok, on my cooktop burners?

A. Some oriental woks have support rings that block the free air flow that is needed for proper operation of the burner. Also, the concentration (trapping) of high heat around the burner may damage the cooktop. You should not use utensils which extend below the top of the cooktop burner grate.

COMMON BAKING PROBLEMS AND CAUSES

CAKE RISES UNEVENLY
- Range or oven rack not level
- Pan warped
- Batter spread unevenly in pan
- Pans too close to oven wall or rack too crowded

CAKE HIGH IN MIDDLE
- Too much flour
- Oven temperature too high

CAKE NOT DONE IN CENTER
- Wrong pan size
- Oven too hot
- Pan not centered in oven

CAKE FALLS
- Too much shortening, liquid or sugar
- Temperature too low
- Pan too small
- Oven door opened too often
- Too much leavening or stale leavening
- Overmixing after adding flour

BOTTOM PIE CRUST SOGGY
- Filling too juicy
- Filling allowed to stand in pie shell before baking
- Used shiny pans
- Temperature too low at start of baking
- Crust and/or filling not allowed to cool before filling crust

BURNING AROUND EDGES OF PIE CRUST
- Oven temperatures too high
- Edges of crust too thin or too high
- Oven too full or pans too close together

COOKIES AND BISCUITS BURN ON BOTTOM
- Oven preheat time too short
- Pan too deep or too large
- Used dark pans
- Used incorrect rack position

FOOD NOT DONE AT END OF COOKING TIME
- Oven temperature set too low
- Oven too crowded
- Oven door opened too often
- Aluminum foil blocking air movement

ENERGY SAVING TIPS

- **Be sure the burners (and pilots, if applicable) are properly adjusted when your range is installed.** Adjustment information is on pages 8-10.
- Clean all burners regularly (see pages 19 and 21). Dirty burners reduce efficiency.
- When possible, thaw frozen foods before cooking, cook with the minimum amount of water and use a pan with a tightly fitting lid.
- Adjust the flame to fit the size of the pan.
- Be sure to watch foods when heating them quickly on HI. As soon as the food reaches the cooking temperature, reduce the heat to the lowest setting that will keep it cooking.

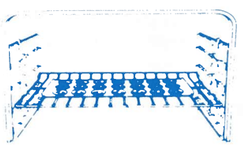
RACK AND PAN ARRANGEMENT

Put oven rack(s) in place before turning on the oven. Rack positions are numbered 1 to 4, starting at the bottom with number 1. In general, when using only one rack, position No. 2 should be used. When using two racks, positions No. 2 and 4 work best.

Pans too close to each other, to oven walls or to the oven bottom block the free movement of air. Improper air movement causes uneven browning and cooking.

Normally there should be 1½ to 2 inches of air space on all sides of each pan in the oven. See tips below.

When using a large flat pan that covers most of the rack, center on one rack.

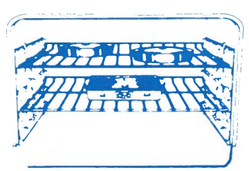


Sheet Cake, Cookies, Biscuits

When baking a sponge or angel food cake, center on one rack in the lowest position.

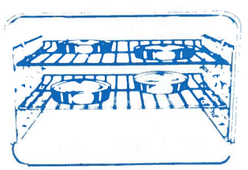
Angel Food or Sponge Cake

The pan or pans using the least amount of rack area should be placed on the lower of the two racks.



Cake Layers, Pies, Casseroles 3 Pans

When using two racks and several pans, stagger them so no pan is directly above another.



Cake Layers, Pies, 4 Pans (staggered)

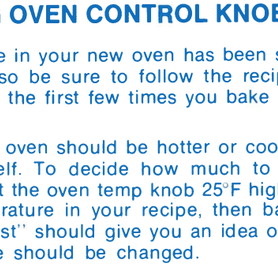
ADJUSTING OVEN CONTROL KNOB

The temperature in your new oven has been set correctly at the factory, so be sure to follow the recipe temperatures and times the first few times you bake in your new oven.

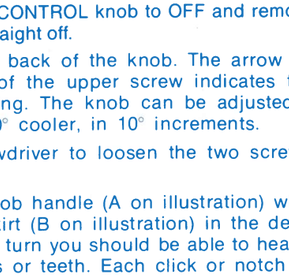
If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the temperature, set the oven temp knob 25°F higher or lower than the temperature in your recipe, then bake. The results of this "test" should give you an idea of how much the temperature should be changed.

To adjust knob:

1. Turn OVEN CONTROL knob to OFF and remove the knob by pulling straight off.
2. Look at the back of the knob. The arrow pointing to the center of the upper screw indicates the original factory setting. The knob can be adjusted up to 50° hotter or 50° cooler, in 10° increments.
3. Use a screwdriver to loosen the two screws about 1 turn each.
4. Hold the knob handle (A on illustration) while turning the knob skirt (B on illustration) in the desired direction. As you turn you should be able to hear clicks and feel notches or teeth. Each click or notch is 10°. You can turn up to 5 clicks or notches in either direction.
5. When you reach the desired adjustment, retighten both screws.



MAKES OVEN HOTTER
(Screw Moved Toward Hotter)



MAKES OVEN COOLER
(Screw Moved Toward Cooler)

PREHEATING

Preheating lets the oven heat evenly throughout before the food is put in the oven. Allow 10 minutes at temperatures less than 350° and 15 minutes at 350° or more.

USING FOIL

For Baking

To catch spillovers, cut a piece of foil slightly larger than the pan and turn up the edges. Use two oven racks and put the foil on the lower oven rack below the pan. Do not use aluminum foil directly under a pan on the same oven rack. The foil will reflect heat away from the pan.

Do not cover the oven bottom or an entire oven rack with foil. The foil can block normal heat flow, cause cooking failures, and damage the oven interior.

For Roasting

To slow browning, place a foil "tent" loosely over the meat. This is especially good on a large turkey. The "tent" lets oven heat circulate under the foil. Sealing the foil will tend to steam the meat.

To reduce spattering, lightly crush foil and put it in the bottom of the pan under the food.

For Broiling

Do not cover the entire broiler grid with foil. Poor drainage of hot fat may cause a broiler fire.
If a fire starts, close the broiler door and turn controls off. If fire continues, throw baking soda on the fire. Do not put water or flour on the fire. Flour may be explosive.

If you feel you must use foil, cut slots in the foil to match all openings in the broiler grid. Fat can then drip away from the meat and be cooled in the pan.

BROILING TIPS

Heat for broiling is provided by the broil burner and is done in the oven.

- **Your oven door should be completely closed while broiling.**
- Use only the broiler pan and grid furnished with your range for broiling. They are designed for proper drainage of fat and liquids and help prevent spatter smoke or fire.
- **Do not preheat** when broiling. For even broiling on both sides, start the food on a cold pan. Allow slightly more than half the cooking time for the first side then turn the food using tongs. If you pierce the meat with a fork, the juices will escape.
- When **broiling frozen meat,** use one rack position lower than recommended and up to 1½ times the suggested broiling time.
- Trim the outer layer of fat from steaks and chops. Slit the fatty edges to keep the meat from curling.
- Always put the food being broiled the proper distance from the broiler (see chart below). Food placed too close to the broiler may spatter, smoke or catch fire.
- For maximum juiciness, salt the first side just before turning the meat. Salt the second side just before serving.
- Brush chicken and fish with butter several times as they broil. When broiling fish, grease the grid to prevent sticking.
- **Never leave a soiled broiler pan in the range.** Grease in the pan may smoke or ignite the next time the oven is used. See page 19 for tips on cleaning the broiler pan and grid.
- **Be sure you know the correct procedure for putting out a grease fire. See page 4.**

POSITIONING BROILER PAN

After placing food on the broiler pan, slide the pan into the proper rack position.

See the chart below for recommended rack position and cooking time.

The closer the food is to the broiler burner the faster the meat browns on the outside, yet stays red to pink in the center. Moving the meat farther away from the burner lets the meat cook to the center while browning outside.

Food	Rack Position 4 = Highest 1 = Lowest	Total Time (Minutes)
Steak—1" Thick		
Rare	4	10-12
Medium	4	14-16
Well Done	3	20-22
Ground Beef Patties		
Medium	3	11-13
Well Done	3	13-15
Lamb Chops—1" Thick	3	16-20
Pork Chops—1" Thick	3	20-25
Pork Shoulder Steaks	3	15-20
Ham Slice—1" Thick	3	14-16
Fish (Fillets)	3	10-15
*Chicken (Halves)	3	40-60
Frankfurters	3	10-15
Bacon	3	5-7
Open-face Sandwiches	3	6-10

***NOTE: All foods in the chart should be cooked at Broil setting.**

SELF-CLEANING FEATURE

Cleaning Method

For the oven to clean itself, a temperature of approximately 900°F. must be reached in the oven. At this temperature, the soil in the oven is incinerated leaving only a light gray ash. As a safety precaution, the range is equipped with an oven door lock that prevents the door from being opened when the oven nears cleaning temperature. The cleaning cycle is approximately 3 hours. When the CLEAN light goes out, the cycle is completed and the door can be unlocked.

Oven Preparation

1. Remove all pans, broiler tray and other utensils from the oven. The racks may be left in, but will be discolored and not slide as easily.
2. Wipe out excess grease of spillovers from bottom of oven, otherwise smoking may occur.
3. Clean the oven front and oven door outside the seal. Cleaning these areas before putting the range into a clean cycle will be easier. These areas outside the seal are not exposed to cleaning temperature, but they do get hot enough to bake on soil and make it harder to remove.
4. Do not clean, rub or scrape the oven door seal, this could damage the seal.

After Clean Cycle

1. Unlock the oven door.
2. Turn thermostat knob to OFF.
3. Turn the COOK HOURS knob to MAN.

   The clean temperature reduces the soil to gray ash that is easily wiped up with a damp sponge. If there are a few stubborn spots, you may either scour with fine soap-filled steel wool pad or leave them until the next clean cycle.

   Some fine hair-like lines may appear in the oven interior. This condition can occur, resulting from heating and cooling. These lines do not affect the performance of the oven.

To Stop The Clean Cycle

1. Turn the thermostat to OFF.
2. If the oven temperature is above 600°F., you must wait until the range cools before the door can be unlocked.
3. Turn the COOK HOURS knob to MAN.

Power Failure

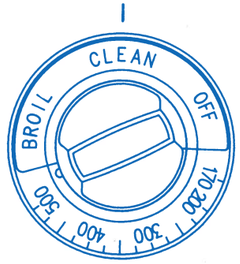
During a power failure, only the top burners can be used, if lit manually. The oven burners will not operate without electricity.

If the power failure occurs during the clean cycle, the oven burners will extinguish and the clean timer will stop. As electricity is resumed, the clean cycle will start again at the point it stopped when power failure occured.

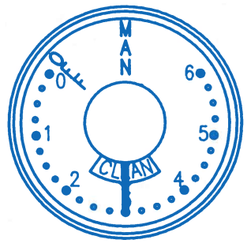
If the power failure occurs when the clean cycle is in the first 10 to 55 minutes, there may be some smoking. This is because the broil burner, which incinerates the smoke, is normally on during the first hour of the clean cycle and is now shut-off.

To Start Clean Cycle

1. Turn the thermostat dial to clean.

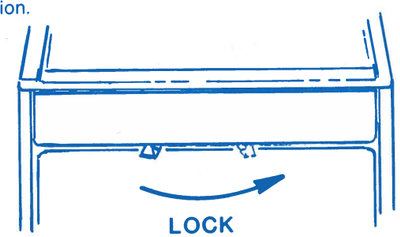


2. Turn the COOK HOURS hand (clockwise direction only) to 3.



COOK HOURS

3. Move the door lock knob from left to right, to the locked position.



If a second clean cycle is desired, repeat steps 1-3.

Important Suggestions

The oven must reach a temperature of approximately 900°F. to clean itself. The air from the oven vent is very warm. Do not set items (such as plastic) near the vent opening. Exterior surfaces of the range can become uncomfortably hot to touch during the clean cycle.

Do not leave small children unattended near the range during the clean cycle.

We do not recommend leaving the oven racks in the oven during a clean cycle because of discoloration and not slide easily. But if you choose to leave the racks in the oven during a clean cycle, applying a thin coat of vegetable oil to edges where they contact the rack runners after the cycle is over. This will make them slide easier.

To ensure clean temperatures are reached, turn oven control knob completely to the stop for clean setting.

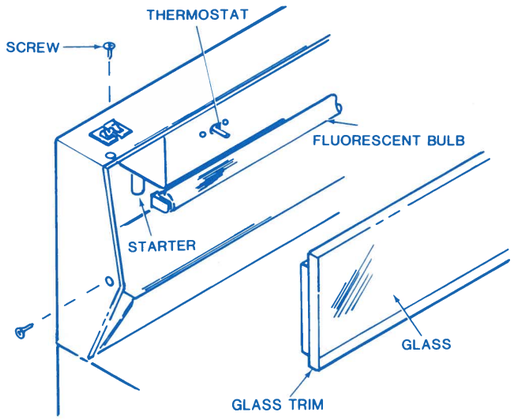
PART	CLEANING INSTRUCTIONS
Backguard and Knobs	Pull knobs off and wash at sink in **soap and water.** Wash backguard with soap and water, rinse with **vinegar and water** and dry with a paper towel.
Cooktop burners	Wash with **soap and water and a non-metal scouring pad.** To clean stubborn soil, remove burners (see instructions on page 21). Fill a non-aluminum pan with water to cover the burner head. Boil water, then slowly add 2 Tbsp. of **dry Dip-it granules** per quart. Add burner with head down and boil 20 minutes. Remove burner and rinse. Wipe any remaining soil off with a cloth or soft brush. Drain excess water and heat burners in a warm oven (200°F.) for about ½ hour to dry completely. After cleaning or a spillover, light the burners and make sure no ports are clogged (see page 21). **Do not use all-purpose cleaners, ammonia, powder cleansers or commercial oven cleaners. They can scratch or discolor aluminum.**
Burner Box (under cooktop)	Raise or remove cooktop as shown on page 20. Wash with **soap and water,** then dry. Use **an appliance wax** to make the burner box easier to clean next time.
Outside Finishes:	
Chrome	Wash with **soap and water.** For heavy soil, cover with a damp cloth and let soak 30 minutes. A **chrome cleaner** may be used. To remove fingerprints on brushed chrome, apply a small amount of baby oil or cooking oil with a cloth or paper towel. Rub in the same direction as the brush marks on the chrome.
Glass (oven door)	Wash with a **soapy cloth,** well wrung out. Remove stubborn soil with a **paste of baking soda and water or ammonia and water. Do not use abrasive materials. Before using an all-purpose cleaner, check the label to be sure it is recommended for glass—some will permanently damage glass.** To help prevent a brown residue from forming on the oven window the next time the oven is heated, rinse the inside of the window with **vinegar and water,** then dry.
Paint (backguard, range sides and doors)	Wash with **soap and water** then rinse with **vinegar and water** and dry with a paper towel. **Avoid cleaning powders or abrasives which may scratch the surface.**
Porcelain (cooktop)	Porcelain enamel can crack or chip with misuse. It can stain if acid spillovers are not cleaned up quickly. Wash with **soap and water.** For heavy soil, cover with a damp cloth and let soak 30 minutes or use a **scouring pad.** Rinse with **vinegar and water** and dry with a paper towel. Stubborn stains may be removed with a mild cleaner like Soft Scrub. **If you are not sure if a surface is paint or porcelain, follow the instructions in the paint section of this chart.**
Vinyl (oven handle)	Wash with **soap and water** then dry. **Do not use abrasive or caustic cleaners.**
Oven Finishes:	
Porcelain Enamel	Wash with **soap, water and a scouring pad.** Soak stubborn stains with an **ammonia soaked paper towel,** or set a dish of **ammonia water** in oven overnight to loosen soil, then use a **scouring pad.** Rinse with **vinegar and water.** Follow package directions for oven cleaners and **be sure to remove all residue.**
Oven Racks	Remove from oven (see instructions on page 22) and wash at sink with **soap, water and a scouring pad.**
Broiler Pan and Grid	**Do not leave in range to cool.** If you clean immediately, the soil will steam loose while you are eating. Remove pan from broiler and remove fat and drippings. Sprinkle pan with **detergent** then cover with a wet cloth or paper towel and let soak. Later wash in **soap and water** using a **scouring pad** as necessary. Both the pan and grid are dishwasher safe.
Broiler Compartment	Wash with **soap and water.** Rinse with **vinegar and water** and dry with a paper towel.

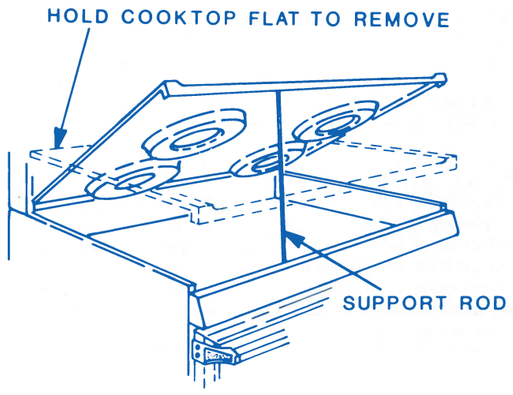
REPLACING COOKTOP LIGHT

Do not touch the bulb when it is hot or with wet hands. Never wipe light area with a wet cloth. Interrupt electrical supply to range before removing.

To Remove:
1. Remove clock knobs, and thermostat knob.
2. Remove screws from backguard frame trim, two from each side, and lift off.
3. Remove the bulb by sliding your fingers over the bulb at each end and rotating the top of the bulb ¼ turn toward you. Replace the bulb with one of the same length and wattage.
4. Remove the starter by turning it counterclockwise ¼ turn.

To Replace:
1. Replace frame trim on backguard.
2. Replace screws, clock knobs and thermostat knob.





LIFT-UP/OFF COOKTOP

The cooktop can be raised or removed so the area underneath can be cleaned.

To raise cooktop:
1. Remove the burner grates.
2. Grasp the cooktop and lift up.

Some models have a support rod under the cooktop. If total removal of the cooktop is not necessary, the cooktop can be raised and supported by the rod.

To remove cooktop:
1. Remove the burner grates.
2. Grasp the cooktop and lift the front a little.
3. Grasping the cooktop at the sides, hold it nearly flat while you lift it up and off.

To avoid chipping or damaging the porcelain finish, be careful not to drop the cooktop.

See the cleaning chart on page 19. When done cleaning carefully lower the cooktop into place.

REPLACING THE OVEN LIGHT

Do not touch oven bulb when it is hot or with wet hands. Never wipe oven light area with wet cloth. Disconnect electrical supply to range before removing.

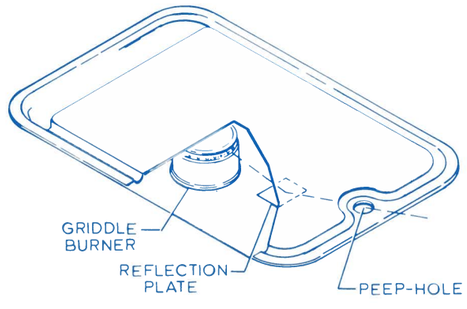
Never touch the electrically live collar on the bulb when replacing it.

Electrical power must be shut off if you have to replace a broken bulb.

Replace the bulb with a 40 watt, appliance bulb. An appliance bulb is smaller than a standard 40 watt household bulb and is made to withstand high oven temperatures and have a much longer bulb life.

CHECKING THE GRIDDLE BURNER FLAME

After turning the griddle burner on, you can check to see if it is ignited by looking at the griddle burner flame reflection plate through the observation hole.



REMOVABLE COOKTOP BURNERS

The cooktop burners on your range may be removed for cleaning. **Be sure all cooktop controls are turned to OFF and burners are cool,** then remove or raise the cooktop.

If the screws were not removed from the burner assemblies when the range was installed, do so now (see page 6 for instructions).

To remove burners:
1. Grasp the burner head and tilt it to the right to release the two tabs from the burner support (A in Fig. A).
2. Lift the end of the burner assembly, then pull away from the front of the range to free the air shutter from the gas valve orifice (B in Fig. A).

Check lighter and burner ports (Fig. B). If they are clogged, use a wire or needle to clear them.

See the Cleaning Chart on page 19. **Be careful not to disturb the air shutter adjustment while cleaning.** If you need to readjust the air shutter, see page 9.

To replace burners:
1. Slip the air shutter over the gas valve orifice (Fig. A).
2. Lower the burner assembly and hook the tab in the slots in the burner support (Fig. A).
3. Be sure both tabs are in their slots, that the burner sits level and straight and that the flash tube forms a straight line from the igniter to the burner (Fig. B).

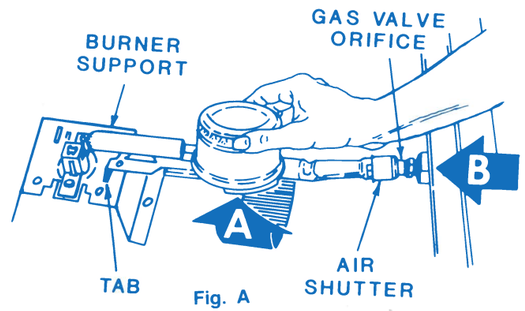


Fig. A

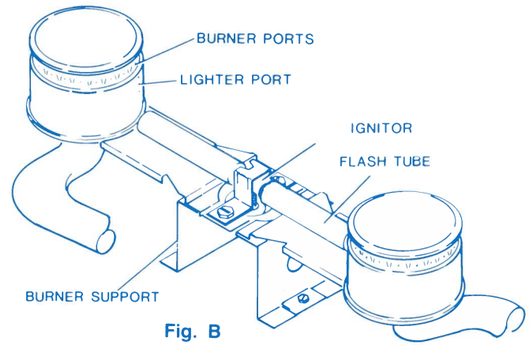
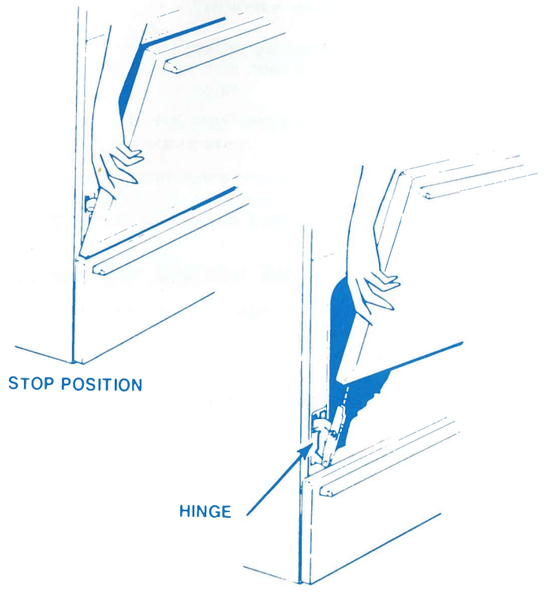


Fig. B



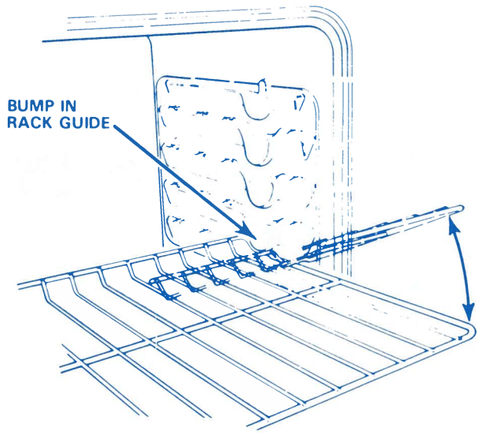
REMOVABLE OVEN DOOR

To remove:
1. Open the door to the stop position (see illustration).
2. Grasp the door at each side and lift up and off the hinges.

See the cleaning chart on page 19.

NOTE: When the oven door is removed, the hinge arms lock in the stop position.

To replace:
1. Hold the door over the hinges with the slots at the bottom edge of the door lined up with the hinges. **The hinge arms must still be in the stop position.**
2. Slide the door down onto the hinges as far as it will go and close the door.



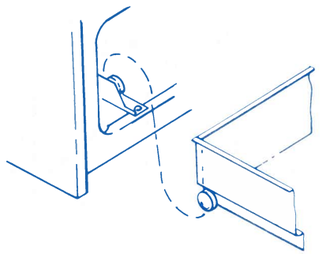
REMOVABLE OVEN RACKS

If your oven has a continuous-cleaning oven finish, be careful not to scratch the finish when installing or removing oven racks.

To install:
1. Set the raised back edge of the rack between a pair of rack guides.
2. Push the rack in until you reach the bump in the rack guide, then lift the front of the rack a bit and push the rack all the way in.

See the cleaning chart on page 19.

To remove:
1. Pull the oven rack out, then up, in one motion.



REMOVABLE STORAGE DRAWER

This drawer provides space for keeping cookware and bakeware. **Plastics and flammable material should not be kept in this drawer.**

Do not overload the storage drawer. To open the drawer, grasp the center of the handle and pull straight out.

To remove: pull drawer straight out and lift over the guide stops.

See the cleaning chart on pages 15 and 16.

To replace: lift over the guide stops and slide drawer into place.

IF YOU HAVE A PROBLEM

To eliminate unnecessary service calls, first, read all the instructions in this manual carefully. Then, check this list of common problems and possible solutions.

If you have a problem you cannot fix yourself, call your nearest Sears Service Center/Department for help.

CLOCK/TIMER DOES NOT WORK

- Check to be sure range cord is plugged into outlet completely. Check for a blown fuse or tripped circuit breaker.
- Check for power outage.
- Check step by step operating instructions on pages 14.

COOKTOP/OVEN LIGHT WILL NOT WORK

- Check to be sure range cord is plugged into outlet completely. Check for a blown fuse or tripped circuit breaker.
- Check for power outage.
- Check for loose or burned out bulb. See page 20 for replacement instructions.

COOKTOP BURNER DOES NOT LIGHT

- Check to be sure range cord is plugged into outlet completely. Check for a blown fuse or tripped circuit breaker.
- Range not properly grounded or polarized. This can effect ignition on spark ignition models. See page 6.
- Check for power outage.
- Gas supply not connected or not turned on.
- A pan is sitting on the burner grate. This may partially block the free air flow needed for combustion. Remove the pan and try again.
- Burners not adjusted properly. See pages 9 and 10 for adjustment information.
- Food clogging burners or burner assembly misaligned. See page 21 on removing burner assemblies and also the cleaning chart on page 19.

COOKTOP KNOBS WILL NOT TURN

- To turn from OFF position, push the knob in and then turn.

TIMED OVEN SIGNAL LIGHT WILL NOT GO OUT

- The COOK HOURS knob is not turned to MAN.

OVEN/BROILER BURNER DOES NOT WORK

- Check to be sure the range cord is plugged into the household outlet completely. Check for blown fuse or tripped circuit breaker.
- Range not properly grounded or polarized. This can affect ignition on spark ignition models. See page 6.
- Check for power outage.
- Is the Oven Control knob turned on?
- Are Timed Oven controls set properly? See page 14 for step by step instructions.
- Burners not adjusted properly. See pages 9 and 10 for adjustment information.

OVEN CONTROL SEEMS INACCURATE

- Check to be sure the thermostat sensing bulb (wire in upper part of oven) is in clips, straight, and not touching oven sides.
- Is proper airflow blocked by aluminum foil? See page 17 for tips on correct use of foil.
- Is the oven vent blocked? See page 13.
- Check the section on baking problems and causes on page 15.
- The oven thermostat on your new range may be more accurate than the one on your old range. See page 16 for information on adjusting the Oven Control knob.

BROILING PROBLEMS

- Oven Control knob not set to Broil.
- Using wrong rack position. See chart on page 17.
- Aluminum foil not used properly and grease can't drain correctly. See page 17.

BROILER IS SMOKING

- Broiler pan full of grease left in range from the last time you broiled food. Dirty broiler pan must not be left in the range or smoking and a broiler fire can result the next time the oven is used.

KENMORE GAS RANGE WARRANTY

Dear Customer:
Our constant efforts are directed toward making sure your new Kenmore Range will arrive at your home in perfect condition and will give you proper performance. As part of these efforts, we feel it is our responsibility to provide you with this warranty for your range.

FULL ONE YEAR WARRANTY ON THE FUNCTIONING OF ALL PARTS EXCEPT GLASS PARTS

If, within one year from the date of installation, any part, other than a glass part, fails to function properly due to a defect in material or workmanship, Sears will repair or replace it, free of charge.

FULL 30-DAY WARRANTY ON GLASS PARTS AND FINISH OF PORCELAIN ENAMEL, PAINTED OR BRIGHT METAL FINISHED PARTS

If, within 30 days from the date of installation, any glass part or the finish on any porcelain enamel, painted or bright metal part is defective in material or workmanship, Sears will replace the part, free of charge.

FULL 90-DAY WARRANTY ON MECHANICAL ADJUSTMENT

For 90 days from the date of installation, Sears will provide, free of charge, any mechanical adjustments necessary for proper operation of the range, except for normal maintenance.

WARRANTY SERVICE IS AVAILABLE BY CONTACTING THE NEAREST SEARS SERVICE CENTER/DEPARTMENT IN THE UNITED STATES

This warranty applies only while this product is in use in the United States. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

SEARS, ROEBUCK and CO.
Dept. 698/731A
Sears Tower
Chicago, IL 60684

WE SERVICE WHAT WE SELL

"We Service What We Sell" is our assurance to you that you can depend on Sears for service because Sears service is nationwide.

Your Kenmore Range has added value when you consider that Sears has a service unit near you staffed by Sears trained technicians . . . professional technicians specifically trained on Sears appliances, having the parts, tools and equipment to ensure that we meet our pledge to you—"We Service What We Sell!"

TO FURTHER ADD TO THE VALUE OF YOUR RANGE, BUY A SEARS MAINTENANCE AGREEMENT.

Kenmore Ranges are designed, manufactured and tested for years of dependable operation. Yet, any modern appliance may require service from time to time. The Sears warranty plus the Sears Maintenance Agreement provides protection from unexpected repair bills and assures you of enjoying maximum range efficiency.

Here's a comparative warranty and Maintenance Agreement chart showing you the benefits of a Sears Range Maintenance Agreement.

Years of Ownership Coverage		1st Year	2nd Year	3rd Year
1	Replacement of Defective Parts other than Porcelain or Glass	W	MA	MA
2	Mechanical Adjustment	90 Days Full Warranty MA	MA	MA
3	Porcelain and Glass Parts	30 Days Full Warranty MA	MA	MA
4	Annual Preventive Maintenance Check at your request	MA	MA	MA

W—Warranty MA—Maintenance Agreement

CONTACT YOUR SEARS SALESPERSON OR LOCAL SEARS SERVICE CENTER TODAY AND PURCHASE A SEARS MAINTENANCE AGREEMENT.

Kenmore. Solid as SEARS

Sold by SEARS, ROEBUCK AND CO., Chicago, IL 60684

SUPPLEMENTARY PARTS LIST FOR MODELS
119.7488812 & 119.7438812
119.7498892

MODEL NO.	PAGE NO.	KEY NO.	PART NO.	PART NAME
119.7498892	2	8	5303210475	Thermostat Mounting Bracket
	2	22	5303210473	Thermostat
	7	150	5303200669	Spark Module
	7	153	5303210469	Burner Box Bottom
	9	208	5303210471	Top Burner Support
	9	212	5303210472	Griddle Burner Support
	9	209	12038-Not Reqd.	Top Burner Ignitor - Right
	9	209	5303210549	Top Burner Ignitor - Left
	9	213	5303210548	Top Burner Ignitor-Jumper-Griddle
	9	209	3203972	Retainer-Ignitor - Left
	9	213	3203972	Retainer-Ignitor - Right
	9	213	612T110F01	Retainer-Ignitor-Griddle
	9	213	072T781F01	Bracket-Ignitor-Griddle
	Not Ill.	—	5303210476	Wiring - Diagram
119.7488812	2	35	5303210475	Thermostat Mounting Bracket
	2	49	5303210474	Thermostat
	7	153	5303200669	Spark Module
	7	156	5303210470	Burner Box Bottom
	9	195	5303210471	Top Burner Support
	9	199	5303210472	Griddle Burner Support
	9	196	12038-Not Reqd.	Top Burner Ignitor - Right
	9	196	5303210549	Top Burner Ignitor - Left
	9	196	5303210548	Top Burner Ignitor-Jumper-Griddle
	9	196	3203972	Retainer-Ignitor - Left & Right
	9	196	612T110F01	Retainer-Ignitor-Griddle
	9	196	072T781F01	Bracket-Ignitor-Griddle
	Not Ill.	—	5303210477	Wiring - Diagram
119.7438812	2	16	5303210475	Thermostat Mounting Bracket
	2	17	5303210474	Thermostat
	16	153	5303200669	Spark Module
	2	156	5303210470	Burner Box Bottom
	8	195	5303210471	Top Burner Support
	8	199	5303210472	Griddle Burner Support
	8	196	12038-Not Reqd.	Top Burner Ignitor - Right
	8	196	5303210549	Top Burner Ignitor - Left
	8	196	5303210548	Top Burner Ignitor-Jumper-Griddle
	8	196	3203972	Retainer-Ignitor- Left & Right
	8	196	612T110F01	Retainer-Ignitor-Griddle
	8	196	072T781F01	Bracket-Ignitor-Griddle
	Not Ill.	—	5303210478	Wiring - Diagram

'49's

SUPPLEMENTARY PARTS LIST
FOR
MODEL 119.7498894

Page No.	Key No.	Part No.	Part Name
7	132	5303210390	Stg. Drawer Shield
9	187	5303210388	Back Burner
9	202	5303210389	Broil Burner

5600041065 P238605

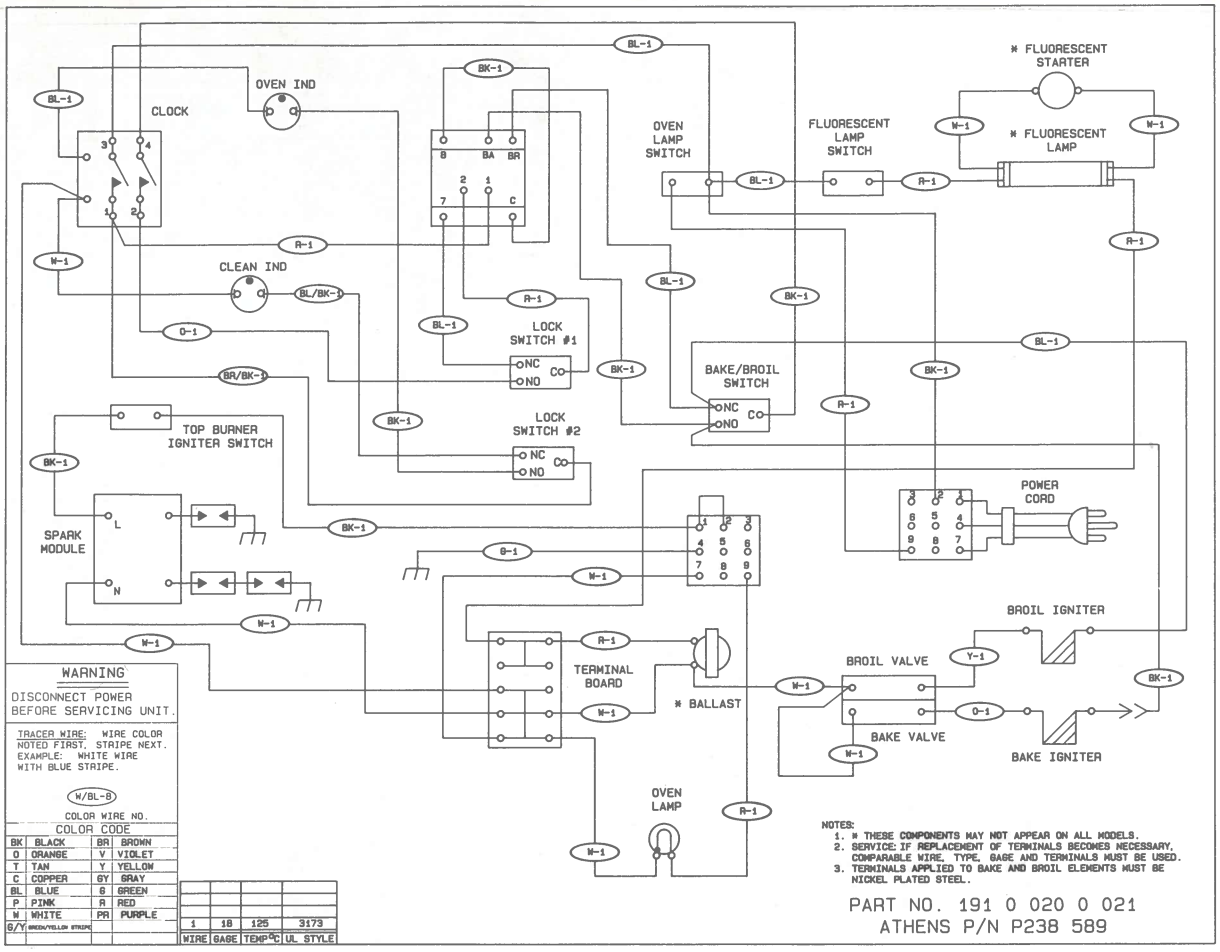
SUPPLEMENTARY PARTS LIST FOR MODEL NUMBERS:
119.7438810, 119.7488810 AND 119.7498890

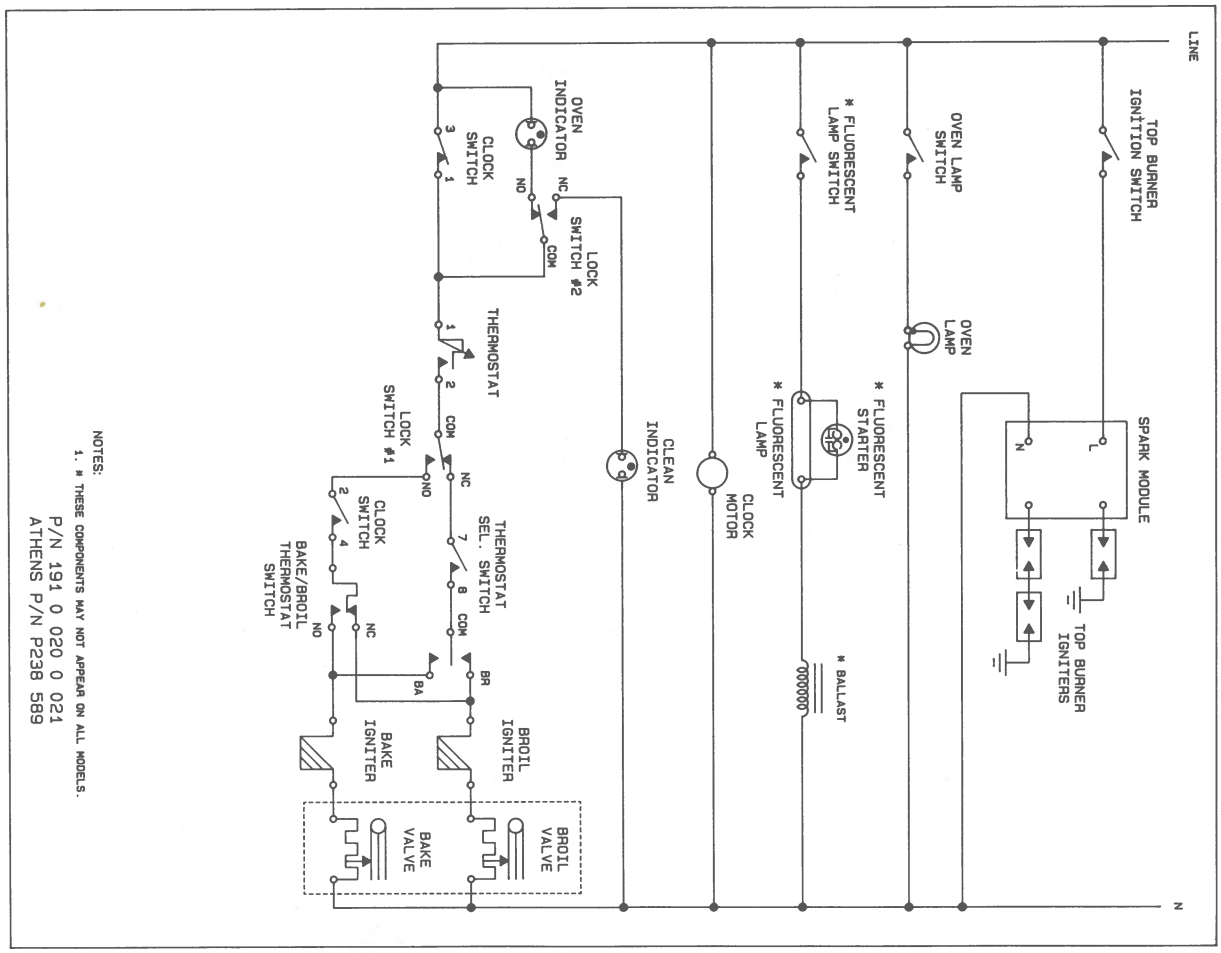
OVEN BURNER AND TOP BURNERS SECTION

KEY NO.	PAGE NO.	MODEL NO.	CORRECT PART NO.	PART NAME
190	7	119.7438810	7286	BOLT 10-24 x 3/8
190	9	119.7488810	7286	BOLT 10-24 x 3/8
196	9	119.7498890	7286	BOLT 10-24 x 3/8

NOTE: ABOVE PART NUMBER INCORRECTLY IDENTIFIED AS 7289 IN PARTS LISTS FOR ABOVE MODELS.

P238-318


* FLUORESCENT STARTER
* FLUORESCENT LAMP
OVEN IND
CLOCK
OVEN LAMP SWITCH
FLUORESCENT LAMP SWITCH
CLEAN IND
LOCK SWITCH #1
BAKE/BROIL SWITCH
LOCK SWITCH #2
TOP BURNER IGNITER SWITCH
POWER CORD
SPARK MODULE
BROIL IGNITER
BROIL VALVE
TERMINAL BOARD
* BALLAST
BAKE VALVE
BAKE IGNITER
OVEN LAMP
WARNING
DISCONNECT POWER BEFORE SERVICING UNIT.
TRACER WIRE: WIRE COLOR NOTED FIRST, STRIPE NEXT. EXAMPLE: WHITE WIRE WITH BLUE STRIPE.
W/BL-8
COLOR WIRE NO.
COLOR CODE
BK BLACK
BR BROWN
O ORANGE
V VIOLET
T TAN
Y YELLOW
C COPPER
GY GRAY
BL BLUE
G GREEN
P PINK
R RED
W WHITE
PR PURPLE
G/Y GREEN/YELLOW STRIPE
WIRE 1
GAGE 18
TEMP °C 125
UL STYLE 3173
NOTES:
1. * THESE COMPONENTS MAY NOT APPEAR ON ALL MODELS.
2. SERVICE: IF REPLACEMENT OF TERMINALS BECOMES NECESSARY, COMPARABLE WIRE, TYPE, GAGE AND TERMINALS MUST BE USED.
3. TERMINALS APPLIED TO BAKE AND BROIL ELEMENTS MUST BE NICKEL PLATED STEEL.
PART NO. 191 0 020 0 021
ATHENS P/N P238 589


LINE
TOP BURNER IGNITION SWITCH
OVEN LAMP SWITCH
* FLUORESCENT LAMP SWITCH
OVEN INDICATOR
CLOCK SWITCH
LOCK SWITCH #2
OVEN LAMP
* FLUORESCENT STARTER
* FLUORESCENT LAMP
THERMOSTAT
LOCK SWITCH #1
CLEAN INDICATOR
CLOCK MOTOR
* BALLAST
SPARK MODULE
TOP BURNER IGNITERS
CLOCK SWITCH
THERMOSTAT SEL. SWITCH
BAKE/BROIL THERMOSTAT SWITCH
BAKE IGNITER
BROIL IGNITER
BAKE VALVE
BROIL VALVE
N
NOTES:
1. * THESE COMPONENTS MAY NOT APPEAR ON ALL MODELS.
P/N 191 0 020 0 021
ATHENS P/N P238 589